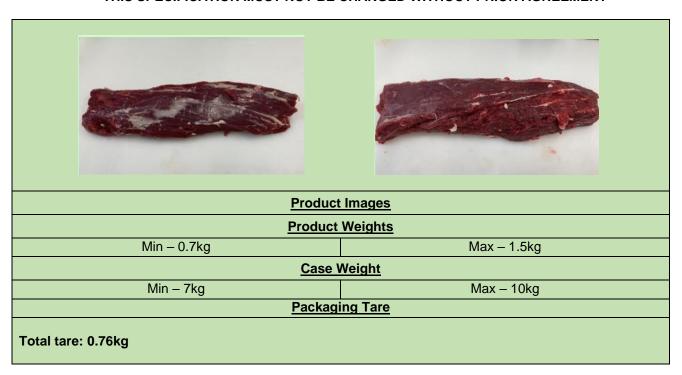


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Product Title	BEEF FILETTO MIGNON BOV ADULTO FROZEN
Article/PLU Number	60820
<b>Customer Name</b>	CATTEL
Business 2 Business Customer (B2B)	N/A
Country of Customer	ITALY
Product Life	Pack + 730 days
Quality Assurance Status	N/A

### THIS SPECIFICATION MUST NOT BE CHANGED WITHOUT PRIOR AGREEMENT



Product Specifications				
Carcase Requirements	• NA			
Cut	FILLET MIGNON			
Deboning	<ul> <li>Produced during deboning process of forequarter and hindquarters.</li> <li>Can be taken from the HQ/FQ, Flank or trimmings.</li> <li>From a square cut cap off rump.</li> </ul>			

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Trimming	<ul> <li>Seam the cap from the rump heart following the natural seam between the two muscles.</li> </ul>			
	Seam the mignon from the rump heart.			
	10 PIECES PER SHALLOW BOX.			
Backing & packaging	Tick the relevant box/boxes:			
Packing & packaging				
	☑ Vacuum packed.			
	☐ Naked block ☐ Wax box			
	□ Liner			
	<ul><li>☑ Bag size:</li><li>☑ Bag type: Irish Nature</li></ul>			
	☐ Tray			
	⊠ Box type: IRISH NATURE BOX			
	<ul><li>☑ Pallet type: <b>Standard</b>/square/plastic,</li><li>☐ Shrink wrap.</li></ul>			
	☐ Strapping			
Key Quality Checks	<ul><li>No small pieces of bone</li><li>Remove all bone cartilage.</li></ul>			
	Meat must not show evidence of bruising, heavy marbling, or blood			
	splash.			
Temperature requirements	Tick the relevant box:			
	☐ Chilled Product: 0°C to 4°C			
	⊠ Frozen product: -18°C			
Foreign Body Control	Metal detection – State the minimum requirements:			
	<ul><li>Ferrous: 7mm</li><li>Non-ferrous: 7mm</li></ul>			
	Stainless steel: 10mm			
Allergen	Product process in an allergen free environment			
95	1 Todact process in an anergon nee chiviloninicht			
Meat origin	Ireland. The animal must be born, reared, and slaughtered in the same country where meat was processed and packed.			
	dountry whore mout was processed and packed.			
Intended Use	Fillet Mignon Steaks			

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### **Labelling Requirements**

#### **Label Sample**



#### **Label Details**



- Labels per PLU:
- □ Outer label

#### Tick the relevant box/boxes:

- □ Country of origin
- □ Packed date

- ⊠ Born/Reared/Slaughtered/Boned/Packed Plant codes
- ☐ MPQAS Status

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	Additional Label requirements:  ☐ MPQAS  ☑ Kill date ☐ Additional languages ☐ Process by ☐ Barcode requirements: type of barcode/what Al's are needed?
Dates requirements	Maturation Period: Minimum 2-5 days from kill (Day 1 as kill day) Kill to Pack: 2 to 5 days. Use by Date: 730 days from PACK.
Claims	N/A

	Key Quality Checks:
Visual requirement	<ul> <li>The product looks "fresh."</li> <li>No discoloration</li> <li>No rancid smell or indication that the product is gone off.</li> </ul>
Unacceptable Product	Rejections for;  • Leakers • Dark Meat • Bone/Cartilage Present • Blood Splash • Labels over labels • Lines in bar codes • Text not clear on label • Incorrect bag • Damaged cases • Poor Presentation.

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Eligibility Criteria:					
Criteria	Description	Comment			
Europa Grade	One or more Europa Grades that are eligible	N/A			
Category	Categories of animal that are eligible, a min and max age can be specified for each category of animal	N/A			
FQA Status	FQA status of animal (i.e., FQA/Non-FQA)	N/A			
Breeds	One or more Breeds that are eligible.	N/A			
Excluded Breeds	List of breeds prohibited (e.g. Belgian Blue)	N/A			
Min Days from Kill	Minimum days from kill	2			
Organic	Organic status of animal (i.e. Organic/Non-Organic)	N/A			
Max Days from Kill	Maximum days from kill	5			
Weight From	Minimum side weight	N/A			
Weight To	Maximum side weight	N/A			
Number of Residencies	Maximum number of residencies	N/A			
Residency Period Last Farm	Minimum residency period on last farm	N/A			
Residency Period All Farms	Minimum FQA Residency	N/A			
Factory of Origin	Eligible Slaughter sites (Bandon, Cahir, Clones, Nenagh, Rathkeale, Waterford, Slaney, Eurofarms)	All ABP Sites			
Grass Fed Status	Grass Fed Status (i.e. Grass Fed/Non Grass Fed)	N/A			
Prevent Exclusions	Prohibit Angus excluded animals	N/A			
Excluded Animal Welfare List of Animal Welfare issues that are prohibited (e.g. Severely Lame, Lactating Cow)		N/A			
Own Grade Exclusions	List of Own Grades to be excluded (e.g. HLD)	N/A			

	Supplier	Customer
Company:	·	
Name:		
Position:		
Signature:		
Date:		

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### **AMENDMENT REGISTER**

## **Product Name. Frozen Beef Fillet Mignon**

Amendment		Discard I		Iss	sue	Requested By	Issued By
Date	Detail	Version Number	Date	Version Number	Date		

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